



Starter

BATTUTA

1/2 portion € 8,00 whole portion € 14,00

Beef battuta (tartare), selection of Germano Vicenzutto, fleur de sel and Tonda del Matese oil, aromatic herbs

BURRATA

€ 10,00

Burrata with Cantabrian anchovies and lemon peel

PANETTONE AL RISO CON AFFETTATI

€ 16,00

Rice bread, mixed cured meats from the house

FRIGGITELLI

€ 6,00

Fried friggittelli peppers served with fleur de sel

MONTANARA

€ 5,00

Fried pizzezza with tomato sauce, Parmigiano Reggiano and basil

STIR-FRIED COURGETTES

€ 5,00

FRIED TOPINAMBUR

€ 5,00

FRENCH FRIES WITH HOME-MADE PINK SAUCE (ON REQUEST)

€ 5,50

CARCIOFI FRITTI

€ 7,00





Pizza Napoletana

MARINARA

€ 6,00

Organic peeled tomato sauce, garlic, Pantelleria oregano, extra virgin olive oil added after cooking

MARINARA CON RINFORZO

€ 8,00

Organic peeled tomato sauce, garlic, Cantabrian anchovies, Pantelleria oregano, extra virgin olive oil added after cooking

MARINARA E SCAROLA

€ 9,00

Organic peeled tomato sauce, garlic, pickled escarole with Caiazzo olives, sultanas, pine nuts, extra virgin olive oil added after cooking

MARGHERITA CLASSICA

€ 7,50

Organic peeled tomato sauce, Tramonti di Costiera fiordilatte mozzarella cheese, basil, extra virgin olive oil added after cooking

MARGHERITA CON BUFALA

€ 9,50

Organic peeled tomato sauce, Buffalo mozzarella, basil, extra virgin olive oil added after cooking

MARGHERITA DELLA CASA CON SPACCATELLO

€ 9,00

Organic peeled tomato sauce, hand-picked Spaccatello tomato fillets, Tramonti di Costiera fiordilatte mozzarella cheese, basil, extra virgin olive oil added after cooking

SUA ECCELLENZA MARGHERITA CON SAN MARZANO E SUCCO DI CORBARINO

€ 10,00

Corbarino tomato sauce, San Marzano tomato fillets, Tramonti di Costiera fiordilatte mozzarella cheese, basil, extra virgin olive oil added after cooking





Pizza Napoletana

MARGHERITA CON CORBARINO

€ 9,00

Organic peeled tomato sauce, Corbarino tomato, Tramonti di Costiera fiordilatte mozzarella cheese, basil, extra virgin olive oil added after cooking

MARGHERITA CON RICOTTA

€ 9,00

Organic peeled tomato sauce, Tramonti di Costiera fiordilatte mozzarella cheese, Buffalo ricotta, basil, extra virgin olive oil.

MARGHERITA CON PROVOLA

€ 9,00

Organic peeled tomato sauce, Tramonti di Costiera smoked fiordilatte mozzarella cheese, basil, extra virgin olive oil

LA COSACCA

€ 8,00

Organic peeled tomato sauce, Pecorino Riserva, Parmigiano Reggiano 24 months PDO, basil, extra virgin olive oil added after cooking

SALAMINO DI BAZZA

€ 9,00

Organic peeled tomato sauce, Tramonti di Costiera fiordilatte mozzarella cheese, basil, spicy salami from Bazza, extra virgin olive oil added after cooking

INFERNO CON 'NDUJA CALABRA

€ 9,00

Organic peeled tomato sauce, Tramonti di Costiera fiordilatte mozzarella cheese, basil, 'Nduja di Spilinga (spicy spreadable salami), extra virgin olive oil added after cooking

LA MORTADELLA CON CREMA DI PISTACCHI E LIMONE

€ 12,00

Organic peeled tomato sauce, Tramonti di Costiera fiordilatte mozzarella cheese, Bronte pistachio paste, handmade mortadella added after cooking, Costiera lemon peel, extra virgin olive oil added after cooking





Pizza Napoletana

COTTO CON PROSCIUTTO COTTO AFFUMICATO TAGLIATO AL COLTELLO

€ 10,00

Organic peeled tomato sauce, Tramonti di Costiera fiordilatte mozzarella cheese, basil, Knife-cut smoked ham.

LA SORRENTINA

€ 12,00

Organic peeled tomato sauce, Tramonti di Costiera fiordilatte mozzarella cheese, hand-picked Spaccatello tomato fillets, oregano, buffalo ricotta, Parmigiano Reggiano 24 months PDO, extra virgin olive oil added after cooking

ORLANDO

€ 12,00

Organic peeled tomato sauce, Tramonti di Costiera smoked fiordilatte mozzarella cheese, basil, Spaccatello pasta, Cantabrian anchovies, chilli pepper, provolone cheese, extra virgin olive oil added after cooking

PORCHETTA E PEPERONI

€ 12,00

Organic peeled tomato sauce, Tramonti di Costiera fiordilatte mozzarella cheese, Porchetta, roasted and skinned peppers, extra virgin olive oil added after cooking

MEDITERRANEA


€ 13,00

Organic peeled tomato sauce, hand-picked Spaccatello tomato fillets, Tramonti di Costiera fiordilatte mozzarella cheese, basil, Cantabrian anchovies, Pantelleria capers, Caiazzo olives, Pantelleria oregano, chilli pepper, extra virgin olive oil added after cooking

GIOVANNI

€ 13,00

Organic peeled tomato sauce, Tramonti di Costiera smoked fiordilatte mozzarella cheese, basil, pepper, raw ham, Evo oil at the end of cooking





Pizza Napoletana

MELANZANE

€ 14,00

Organic peeled tomato sauce, Tramonti di Costiera fiordilatte mozzarella cheese, Fried aubergines, ricotta mousse, aubergine mousse, Parmigiano Reggiano 24 months PDO, basil sauce, oregano, extra virgin olive oil added after cooking

CRUDO E BURRATA

€ 13,00

Organic peeled tomato sauce, Tramonti di Costiera fiordilatte mozzarella cheese Burrata cheese, lightly smoked raw ham, extra virgin olive oil

CAMPAGNOLA

€ 13,00

Organic peeled tomato sauce, Tramonti di Costiera fiordilatte mozzarella cheese, Whipped buffalo ricotta, vegetables in various textures and aromatic herbs

PRIMAVERA

€ 14,00

Organic peeled tomato sauce, cherry tomatoes, rocket, raw ham, flakes of Parmigiano Reggiano 24 months PDO, buffalo mozzarella added after cooking

PATATE E SALSICCIA

€ 11,00

Organic peeled tomato sauce, Tramonti di Costiera fiordilatte mozzarella cheese, roast potatoes and homemade sausage by Germano Vincenzuto, extra virgin olive oil added after cooking

WURSTEL E PATATE

€ 11,00

Organic peeled tomato sauce, Tramonti di Costiera fiordilatte mozzarella cheese, home-made frankfurters, baked potato cubes

PIZZA DEL PROFESSORE CON SALSICCIA E

FRIARIELLI

€ 12,00

Organic peeled tomato sauce, Tramonti di Costiera smoked fiordilatte mozzarella cheese, Germano Vincenzuto sausage, fried friarielli with EVO oil, Parmigiano Reggiano 24 months PDO, garlic and chilli pepper, extra virgin olive oil added after cooking





Pizza Napoletana

AMATRICIANA

€ 14,00

Organic tomato sauce, Tramonti di Costiera fiordilatte mozzarella cheese, bacon, Parmesan cheese 24 months, evo oil, basil

CARCIOFI

€ 10,00

Organic tomato sauce, Tramonti di Costiera smoked fiordilatte mozzarella cheese, confit artichokes, oregano and parmesan cheese, evo oil, basil

CAPRICCIOSA

€ 13,00

Organic tomato sauce, Tramonti di Costiera fiordilatte mozzarella cheese, confit artichokes smoked ham, Bazza salami, mushrooms and olives, evo oil, basil

RADICCHIO

€ 10,00

Organic tomato sauce, Tramonti di Costiera smoked fiordilatte mozzarella cheese, Radicchio di Treviso, pepper and Parmesan, evo oil, basil

PATATE E CHIODINI

€ 13,00

Tramonti di Costiera fiordilatte mozzarella cheese, mashed potatoes, chiodini mushrooms, guanciale, parsley and pepper, evo oil, basil

VICENZUTTO

€ 13,00

Organic tomato sauce, Tramonti di Costiera fiordilatte mozzarella cheese, fried aubergines, sausage of Vicenzutto and Parmesan cheese, evo oil, basil





Pizza Napoletana

SPINACINA

€ 13,00

Organic peeled tomato sauce, fiordilatte cheese from Tramonti in Costiera, basil, , spinach, ricotta cheese, basil, parmesan cheese and smoked ham and extra virgin olive oil

INCAVOLATA

€ 12,00

Organic peeled tomato sauce, fiordilatte di Tramonti in Costiera, basil, sweet salami, black cabbage, provola cheese, basil, parmesan cheese and extra virgin olive oil at the end of cooking





Pizza ripiena

ROSSA

€ 13,00

Organic peeled tomato sauce, Tramonti di Costiera fiordilatte mozzarella cheese, Buffalo ricotta, sweet Napoli salami, extra virgin olive oil added after cooking

BIANCA

€ 13,00

Tramonti di Costiera smoked fiordilatte mozzarella cheese, buffalo ricotta, cooked ham, black pepper, Parmigiano Reggiano 24 months PDO, extra virgin olive oil added after cooking

VERDE

€ 13,00

Tramonti di Costiera smoked fiordilatte mozzarella cheese, house cooked ham, spinach, Pienza pecorino cheese, Buffalo ricotta, Parmigiano Reggiano 24 months PDO, extra virgin olive oil added after cooking

SCAROLA

€ 13,00

Tramonti di Costiera fiordilatte mozzarella cheese, sultanas, escarole, Caiazzo olives, pine nuts, extra virgin olive oil added after cooking

RIPIENA BIANCA FRITTA

€ 13,00

- Tramonti di Costiera smoked fiordilatte mozzarella cheese, buffalo ricotta, cooked ham, black pepper, Parmigiano Reggiano 24 months PDO, a bit of tomato.





Spianata

MARGHERITA DELLA CASA

€ 11,00

Organic peeled tomato sauce, Tramonti di Costiera fiordilatte mozzarella cheese, hand-picked Spaccatello tomato fillets, Pantelleria oregano, extra virgin olive oil added after cooking

SALAMINO PICCANTE E FUNGHI

€ 14,00

Organic peeled tomato sauce, Tramonti di Costiera fiordilatte mozzarella cheese, basil, spicy salami, white and fresh champignon mushrooms, extra virgin olive oil

SALSICCIA

€ 13,00

Organic peeled tomato sauce, Tramonti di Costiera fiordilatte mozzarella cheese, artisan lean Vic sausage, Pantelleria oregano, Parmigiano Reggiano added after cooking

PORCHETTA

€ 13,00

Organic peeled tomato sauce, Tramonti di Costiera fiordilatte mozzarella cheese, homemade suckling pig

'NDUJA

€ 12,00

Organic peeled tomato sauce, Tramonti di Costiera fiordilatte mozzarella cheese, basil, artisanal 'Nduja di Spilinga (spreadable spicy salami), extra virgin olive oil

VOGLIA D'ESTATE

€ 13,00

Organic peeled tomato sauce, Tramonti di Costiera fiordilatte mozzarella cheese, basil, rocket, cherry tomatoes and Parmigiano Reggiano added after cooking, EVO oil

VEGETARIANA

€ 14,00

Organic peeled tomato sauce, Tramonti di Costiera fiordilatte mozzarella cheese, Buffalo ricotta, basil, fresh pan-fried vegetables depending on the season, mixed fresh herbs, extra virgin olive oil





Spianata

MEDITERRANEA

€ 14,00

Organic peeled tomato sauce, Tramonti di Costiera fiordilatte mozzarella cheese, hand-picked Spaccatello tomato fillets, basil, Pantelleria oregano, Caiazzo olives, Pantelleria capers, anchovies from the Gulf of Policastro, chilli pepper, extra virgin olive oil

PARMIGIANA DI MELANZANE

€ 14,00

Organic peeled tomato sauce, Tramonti di Costiera fiordilatte mozzarella cheese, basil, fried aubergines, ricotta mousse, aubergine mousse, Pantelleria oregano, Parmigiano Reggiano added after cooking, extra virgin olive oil

AMATRICIANA

€ 14,00

Organic peeled tomato sauce, hand-picked Spaccatello tomato fillets, Tramonti di Costiera smoked fiordilatte mozzarella cheese, bacon stewed in the oven, basil, Parmigiano Reggiano added after cooking, extra virgin olive oil

'MORTADELLA E PISTACCHI

€ 14,00

Organic peeled tomato sauce, Tramonti di Costiera fiordilatte mozzarella cheese, Bronte pistachio crumbs, handmade mortadella added after cooking, aroma of lemons from the Amalfi Coast, extra virgin olive oil

PESTO, PATATE E SPECK

€ 14,00

Organic peeled tomato sauce, Tramonti di Costiera fiordilatte mozzarella cheese processed with basil pesto, baked potatoes, mountain speck, extra virgin olive oil

ACCIUGHE

€ 13,00

Organic peeled tomato sauce, hand-picked Spaccatello tomato fillets, Tramonti di Costiera smoked fiordilatte mozzarella cheese, basil, chilli pepper, Cantabrian anchovies, extra virgin olive oil added after cooking

LA SOPRESSA

€ 13,00

Shaded tomato sauce, Tramonti di Costiera fiordilatte mozzarella cheese, black cabbage pleurotus mushroom, sopressa di Bazza





House desserts

CHOCOLATE CAPRESE
€ 7,00

VENETIAN FOCACCIA WITH CREAM
HOMEMADE MASCARPONE CREAM
€ 7,00





Draft beer

SS46 - helles 4.8%
piccola € 3,50 media € 6,00

PUNTO G - bock 6%
piccola € 3,50 media € 6,00

HEAVEN - blanche 4.8%
piccola € 3,50 media € 6,00

BIRRETTIPA - ipa 6.5%
piccola € 3,50 media € 6,00

Bottled beer

BRUSCA - pils 4.8% 0,33L
€ 6,00

EX03 - strong ale 7.2% 0,33L
€ 6,00

ZEN - blanche allo zenzero 4,8% 0,33L
€ 6,00

SS46 - helles 4.8% 0,44L
€ 6,00

MY GF MARANELLA - corn ale gluten free 5.2% 0,5L
€ 7,00

CIBUS - hellerweizenbock 7% 0,5L
€ 7,00

SCUBI - schwarz 5.4% 0,5L
€ 7,00

SIDRO DI MELE DEL BIRRONE 4,0% 0,33L
€ 6,00



Cocktails & Drinks

MOLECOLA ORIGINALE
€ 3,50

MOLECOLA KIDS
€ 3,50

ARANCIATA
€ 3,50

LIMONATA
€ 3,50

CHINOTTO
€ 3,50

ESPRESSO
€ 1,50.

INFUSED COFFEE
€ 2,00

SPARKLING WATER SAN PELLEGRINO
€ 3,50

STILL WATER PANNA
€ 3,50





Cocktails & Drinks

AMERICANO CLASSICO
€ 6,00

AMERICANO PREMIUM
€ 10,00

NEGRONI
€ 6,00

GIN TONIC
€ 6,00 a €12,00
depending on the Gin chosen

ARTISAN AMARI, LIQUEURS, GRAPPAS
from € 3,00 to €8,00





Allergens

Gluten
Crustaceans
Eggs and derivatives
Fish
Soya
Peanuts and derivatives
Milk and derivatives
Nuts
Celery
Mustard
Sesame
Sulphur dioxide and sulphites
Lupins
Molluscs

In the event of allergies and/or intolerances, guests are requested to inform the staff immediately

Cover and service charge
€ 2,00

